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Jury's Copper Grill, Menu

Jury's Copper Grill

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GALWAY OYSTER (1 doz.) - 65p.
 PATE DU CHEF - 45p.
 SMOKED EEL - 60p.

HORS D'OEUVRES

COLD

Caviar Malasol	£2.60
Pate de Foie Gras Strasbourg	£1.57½
Smoked Shannon Salmon	70p
Dublin Bay Prawn Cocktail	66p
Smoked Trout	65p
Steak Tartare	65p
Steak Tartare Main Course	1.25p
Avocados Mexicaine	75p
Hors d'Oeuvres Varie	72p
Westphalian Ham with Melon	60p

HOT

Champignons a la Creme	45p
Croute a la Normande	40p
Baked Eggs Lorraine	43p
Croustade of Prawns Mornay	66p
Six Burgundy Snails in Shells	80p

SOUPS

Julienne a la Russe	27p
Essence d'Oxtail Clair au Sherry	25p
French Onion Soup	30p
Bisque d'Homard	40p
Spring Vegetable Broth	25p
Turtle Soup Lady Curzon	35p
Vichysoise	32p
Gazpacho Andaluz	30p
Cream of Mushroom	27p

FROM NEPTUNE'S DOMAIN

Braised Turbot Steak au Basilic	95p
Rainbow Trout Meuniere	£1.00
Salmon Steak Cafe de Paris	£1.45
Fresh Prawns in Dill Sauce, Pilaw Rice	£1.30
Fillet of Sole Bonne Femme	£1.40
Gratin of Fruits de Mer a la Fine Champagne	£1.40
Grilled Sole on the Bone Perle du Lac	£1.40
Brochette of Scampi Andalusia Palace	£1.35
Loebster Thermidor or Newburg	

from the grill

Prime Sirloin Steak	£1.45
Maitre d'Hotel Chateaubriand Bouquetiere (2 persons)	£3.00
Mixed Grill London House	£1.20
T-Bone Steak Bearnaise	£1.80
Grilled Half Poussin Vert Pre	£1.10
Pork Chop Russet Sauce	£1.10
Cote de Boeuf Provençale (2 persons)	£2.70

chef's suggestions

ARROSTINO ANNEGATO	
Veal steak sauted, slice of veal kidney on top. Soubise, meat glaze, mushroom a la creme, served separately.	£1.40
ENTRECOTE SAUTE GENEVA ART	
8 oz. entrecote, small dice of potatoes, button mushrooms, sliced olives tossed in Geneva butter.	£1.60
SUPREME CHICKEN A LA KIEV	
Breast of chicken, stuffed with herb butter, deep fried, and served on creamed potato.	£1.25
NOISETTE OF LAMB EN CROUTE COPPER GRILL	
Two fillets lamb, cooked in butter, covered with soubise, enclosed in pastry, baked in oven and served with sauce pailoise.	£1.35
GRENADINS DE VEAU MEXICANA	
Larded escalopes of veal, sauted in butter, port, meat glaze, cream, garnished with Pilaw orientale and sliced pimentoes.	£1.45

Vegetables

Mushrooms Saute	24p
Broccoli au Beurre	22p
Spinach en Branche	22p
Asparagus Tips	25p
French Beans	18p
Petit Pois	18p
Hearts of Palm	40p
Cauliflower	20p

flamed at your table

FRENCH BLACK PEPPER STEAK	
Traditional French pepper steak, served with rice or creamed potato.	£1.45
SWEETBREADS ROYALE	
Sweetbreads sauted in butter, with onion and carrots, flamed with brandy, white wine, cream and port added. Served on a bed of rice and garnished with mushroom caps	£1.40
Gaelic Steak Jury's	
A Jury speciality, fillet cooked at the table, flamed in Irish whiskey, and enriched with a cream and tomato sauce.	£1.70
PRAWNS BEATRICE	
Fried in butter, flavoured with sliced banana, lemon, rind of orange and Cointreau. Served on bed of rice.	£1.45
FILLETS OF PORK AU CALVADOS	
Fillet of pork cooked in butter, flamed and finished with calvados and a cream sauce. Served with au gratin potatoes, and apple butter.	£1.40
KIDNEYS FLAMBE MAISON	
Sliced Kidneys sauted in butter with tomato concasse, onions, mushrooms, and garlic. Flamed and served with Pilaw rice.	£1.35
BREAST OF CHICKEN ARMAGNAC	
Cooked at the table with asparagus tips and white rice.	£1.45

crisp and cool

Salad Nicoise	27p
Jury's Salad Bowl	25p
College Green Salad	25p
Mixed Salad	25p
Lettuce Salad	17p

Potatoes

French Fried	16p
Croquette	18p
Saute Lyonnaise	18p
Boiled	15p
Au Gratin	18p
Creamed	18p

Roast Pheasant
 St. Heuberth

£1.70.

jury's copper grill specialities

FONDUE BOURGUIGNONNE

Cubed Fillet Steak. Cooked by yourself at the table and accompanied by a variety of sauces. (2 persons)

£2.50

SUPREME OF CHICKEN EN CANTALOUPE

Breast of chicken in cream sauce with whiskey and melon flavour. Served in Melon. Pilaw Rice served separately.

£1.85

NASI GORENG

An Indonesian speciality of beef, chicken and bean shoots, flavoured with Oriental spices and served with a tray of garnishes.

£1.45

FILLET OF BEEF CAN-CAN

A French speciality, with a rich garnish of vegetables and Café de Paris butter.

£1.65

ROAST DUCKLING BELLE FRUTIERE

£1.60

TEA / COFFEE

12p

12½% SERVICE CHARGE

5% Government Tax.

A LA CARTE

APPETIZERS

Fresh Half Grapefruit "Cerisette"	£0.60
Pâté Maison.....	£1.65
Hors D'Oeuvre Platter	£2.20
Dublin Bay Prawn Cocktail	£3.30
Iced Half Melon	£2.45
Whole Smoked West Coast Mackerel	£1.30
Oak Smoked Boyne Salmon	£3.75
Galway Oysters (½ doz in season)	
Whole Smoked Wicklow Trout	£1.85
Avocado Pear	£1.60
Special "Fresh Shelled" Prawn Cocktail	£4.70
(when available)	

SOUPS

Chilled Gazpacho Andaluz	£0.65
Irish Farm Broth	£0.60
Boula Boula	£0.60
Consommé Madrilène	£0.60
French Onion Soup.....	£0.65

SEAFOOD

Fillets of Lemon Sole A L'anglaise.....	£3.85
Rainbow Trout Sauté Almondine.....	£3.35
Sole on the Bone	£8.50
Shannon Salmon.....	£5.90
Poached Atlantic Turbot Hollandaise	£8.00
Lobster in Season	
Plaice on the Bone Belle Meuniere	£4.40

ENTRÉES

Chicken Maryland	£3.55
Baby Fillets of Beef Favorite	£7.25
Suprême of Chicken Princess	£3.80
Chicken Sauté "Cynthia"	£3.60
Braised Munster Duckling Montmorency ...	£6.25
Escalope of White Veal Holeystein	£5.60
Veal "Cordon Bleu"	£5.90
Piccata of White Veal "Gourmet"	£5.30
Minute Steak "Fitzwilliam"	£6.20
Sirloin Steak Au Poivre	£6.50

12½ % Service Charge is added + 2½ % B.S.C.



desserts

Coupe Glace Mont Blanc

40p

Baked Alaska (2 persons)

80p

Cherries Jubilee (2 persons)

90p

Crepes Suzette

£1.10

Tulipe Glace

35p

Cassata Jury's

30p

Banana Split

33p

Iced Souffle Grand Marnier

40p

Selection from Sweet Trolley

40p

Cheese Board

35p

Gaelic Coffee

45p